

**AMENDMENT TO THE CLAIMS**

**1-14. (Canceled)**

**15. (Previously Presented)** A method for inhibiting *Helicobacter pylori* adhesion comprising administering to a subject a food to which 0.5% by mass or more a product of browning reaction of sugar and protein is incorporated.

**16. (Previously Presented)** The method according to claim 15, wherein the protein is at least one member selected from the group consisting of plant proteins derived from wheat, barley, rice, corn, soybeans, or red beans, and animal proteins derived from milk, eggs, fish, or meat.

**17. (Previously Presented)** The method according to claim 15, wherein the sugar is at least one member selected from the group consisting of D-glucose, D-fructose, D-mannose, D-galactose, D-xylose, L-arabinose, D-ribose and lactose.

**18. (Previously Presented)** A method for inhibiting *Helicobacter pylori* adhesion comprising administering to a subject an effective amount of a product of browning reaction of sugar and protein, and an inhibitor of gastric-acid secretion.

**19. (Previously Presented)** A method for treating gastritis, gastric ulcer or duodenal ulcer associated with *Helicobacter pylori* comprising administering to a subject having such gastritis, gastric ulcer or duodenal ulcer, an effective amount of a product of browning reaction of sugar and protein.

**20. (Previously Presented)** A method for treating gastritis, gastric ulcer or duodenal ulcer associated with *Helicobacter pylori* comprising administering to a subject having such gastritis,

gastric ulcer or duodenal ulcer, an effective amount of a product of browning reaction of sugar and protein, and an inhibitor of gastric-acid secretion.

**21. (Previously Presented)** A method for treating gastritis, gastric ulcer or duodenal ulcer associated with *Helicobacter pylori* comprising administering to a subject having such gastritis, gastric ulcer or duodenal ulcer, an effective amount of a product of browning reaction of sugar and protein, and other substances which eradicate *Helicobacter pylori*.

**22. (Previously Presented)** The method according to claim 15, wherein a food to which 23% by mass or more a product of browning reaction of sugar and protein is incorporated is administered to the subject.

**23. (Previously Presented)** The method according to claim 15, wherein a food to which 40% by mass or more a product of browning reaction of sugar and protein is incorporated is administered to the subject.

**24. (Previously Presented)** The method according to claim 15, wherein the subject has been infected with *Helicobacter pylori*.

**25. (Previously Presented)** The method according to claim 15 wherein the protein is casein and the sugar is lactose.

**26. (Previously Presented)** The method according to claim 18 wherein the protein is casein and the sugar is lactose.

**27. (Previously Presented)** The method according to claim 19 wherein the protein is casein and the sugar is lactose.

**28. (Previously Presented)** The method according to claim 20 wherein the protein is casein and the sugar is lactose.

**29. (Previously Presented)** The method according to claim 21 wherein the protein is casein and the sugar is lactose.

**30. (New)** The method according to claim 15, wherein the product of browning reaction is obtained by mixing sugars and protein, and heating the mixture in a neutral aqueous solution.

**31. (New)** The method according to claim 30, wherein the heating of the neutral aqueous solution is at least 100°C.

**32. (New)** The method according to claim 30, wherein the heating of the neutral aqueous solution is at least 120°C.